

OF OAK FARM *Vineyards*

2021 Sauvignon Blanc

Lodi, California



Vintage: 2021
Varietal: 100% Sauvignon Blanc
Appellation: Lodi (Mokelumne River sub
AVA)
Harvest Dates: 8/15/21, 8/26/21
Fermentation: Inoculated
Aging: Stainless Steel
TA: 5.9 g/L
pH: 3.46
Alcohol: 14%
Residual Sugar: 0.20%
Bottling Date: 12/9/2021
Cases Produced: 2,150

Awards

95 Pts, Best of Class, Double Gold - 2022 West Coast Wine Comp
Double Gold, Best Sauvignon Blanc - 2022 New York Intl Wine Comp
92 Pts, Gold - 2022 Critic's Challenge International Wine Comp
91 Pts - California State Fair Commercial Wine Comp

Tasting Notes

This Sauvignon Blanc is elegant on the nose, with aromas of peach, mango and grapefruit. The tropical notes are translated in the mouth with some lime flavors too. The mouthfeel is full at the beginning and then softens with a delicate finish.

Vineyard Notes

The 2021 Sauvignon Blanc comes all from Oak Farm Estate Vineyards, which is certified green and sustainably farmed. It's under the Lodi Appellation in the Mokelumne River Sub AVA. This vineyard is located in the northern east side of our property, in a sandy loam soil, One unique feature is that the rows of vines were planted to be oriented at an angle to provide as much evenly balanced sunlight as possible, almost at a 45 degree angle compared to our other vineyards. This site allows the grapes to not be stressed and to fully mature, creating a fresh, citrus and fruit forward Sauvignon Blanc. We pick the grapes at two different stages of maturation. The first one helps to enhance the acidity and gives us more vegetable aromas, the second one instead gives us higher brix and more tropical flavors. After the fermentation, the blend of these two picks together makes a balanced, fresh and complex Sauvignon Blanc.

Winemaker Notes

These grapes were harvested in two separate picks, about a week apart, in order to achieve different ripeness levels. The first pick captures more pyrazines, while the second pick captures more esters and thiols. All of the picks were hand-picked and gently whole cluster pressed to a temperature controlled stainless steel tank. The juice was racked, commercial yeast was added, and the juice was then fermented to dryness. After a long 24-day fermentation, the wine was racked again and held cold in tank until the early bottling in December to maintain freshness and liveliness.

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